

# Elham Assadpour

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/10724759/elham-assadpour-publications-by-citations.pdf>

**Version:** 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

59  
papers

3,171  
citations

30  
h-index

56  
g-index

59  
ext. papers

3,973  
ext. citations

10.8  
avg, IF

6.6  
L-index

#	Paper	IF	Citations
59	Lipid nano scale cargos for the protection and delivery of food bioactive ingredients and nutraceuticals. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 74, 132-146	15.3	242
58	Improving the bioavailability of phenolic compounds by loading them within lipid-based nanocarriers. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 76, 56-66	15.3	222
57	A systematic review on nanoencapsulation of food bioactive ingredients and nutraceuticals by various nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 3129-3151	11.5	207
56	Nano spray drying for encapsulation of pharmaceuticals. <i>International Journal of Pharmaceutics</i> , <b>2018</b> , 546, 194-214	6.5	192
55	Nano-encapsulation of olive leaf phenolic compounds through WPC-pectin complexes and evaluating their release rate. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 82, 816-22	7.9	157
54	Advances in Spray-Drying Encapsulation of Food Bioactive Ingredients: From Microcapsules to Nanocapsules. <i>Annual Review of Food Science and Technology</i> , <b>2019</b> , 10, 103-131	14.7	149
53	Nanoencapsulation of d-limonene within nanocarriers produced by pectin-whey protein complexes. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 152-162	10.6	134
52	Production of pectin-whey protein nano-complexes as carriers of orange peel oil. <i>Carbohydrate Polymers</i> , <b>2017</b> , 177, 369-377	10.3	125
51	Evaluation of folic acid release from spray dried powder particles of pectin-whey protein nano-capsules. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 95, 238-247	7.9	124
50	Preparation of a multiple emulsion based on pectin-whey protein complex for encapsulation of saffron extract nanodroplets. <i>Food Chemistry</i> , <b>2017</b> , 221, 1962-1969	8.5	123
49	Carotenoid-loaded nanocarriers: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 275, 102048	14.3	100
48	Antimicrobial-loaded nanocarriers for food packaging applications. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 278, 102140	14.3	99
47	Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 86, 197-207	7.9	94
46	Storage stability of encapsulated barberry's anthocyanin and its application in jelly formulation. <i>Journal of Food Engineering</i> , <b>2016</b> , 181, 59-66	6	90
45	Development of a nutraceutical nano-delivery system through emulsification/internal gelation of alginate. <i>Food Chemistry</i> , <b>2017</b> , 229, 286-295	8.5	87
44	Bioavailability of nutraceuticals: Role of the food matrix, processing conditions, the gastrointestinal tract, and nanodelivery systems. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 954-994	16.4	87
43	Main chemical compounds and pharmacological activities of stigmas and tepals of Red gold saffron. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 58, 69-78	15.3	76

42	Evaluation of Folic Acid Nano-encapsulation by Double Emulsions. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 2024-2032	5.1	75
41	Development of active food packaging via incorporation of biopolymeric nanocarriers containing essential oils. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 101, 106-121	15.3	69
40	Spray drying of folic acid within nano-emulsions: Optimization by Taguchi approach. <i>Drying Technology</i> , <b>2017</b> , 35, 1152-1160	2.6	60
39	Bioactive-loaded nanocarriers for functional foods: from designing to bioavailability. <i>Current Opinion in Food Science</i> , <b>2020</b> , 33, 21-29	9.8	55
38	Encapsulation of olive leaf phenolics within electrosprayed whey protein nanoparticles; production and characterization. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105572	10.6	53
37	Bioavailability and bioaccessibility of food bioactive compounds; overview and assessment by in vitro methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 2862-2884	16.4	50
36	Improving the efficiency of natural antioxidant compounds via different nanocarriers. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 278, 102122	14.3	43
35	Recent advances in the spray drying encapsulation of essential fatty acids and functional oils. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 102, 71-90	15.3	40
34	Improving the cancer prevention/treatment role of carotenoids through various nano-delivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 522-534	11.5	39
33	Production and characterization of catechin-loaded electrospun nanofibers from Azivash gum-polyvinyl alcohol. <i>Carbohydrate Polymers</i> , <b>2020</b> , 235, 115979	10.3	38
32	Morphology and microstructural analysis of bioactive-loaded micro/nanocarriers via microscopy techniques; CLSM/SEM/TEM/AFM. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 280, 102166	14.3	37
31	Electrospinning approach for nanoencapsulation of bioactive compounds; recent advances and innovations. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 100, 190-209	15.3	35
30	Drug nanodelivery systems based on natural polysaccharides against different diseases. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 284, 102251	14.3	31
29	Application of nano/microencapsulated phenolic compounds against cancer. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 279, 102153	14.3	25
28	Encapsulation by nanoemulsions <b>2017</b> , 36-73		25
27	Production of a natural color through microwave-assisted extraction of saffron tepal's anthocyanins. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 1438-1445	3.2	24
26	Formulation and Application of Nanoemulsions for Nutraceuticals and Phytochemicals. <i>Current Medicinal Chemistry</i> , <b>2020</b> , 27, 3079-3095	4.3	18
25	Encapsulation of phenolic compounds within nano/microemulsion systems: A review. <i>Food Chemistry</i> , <b>2021</b> , 364, 130376	8.5	16

24	Nanoencapsulation <b>2019</b> , 35-61		15
23	Evaluating the structural properties of bioactive-loaded nanocarriers with modern analytical tools. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3266-3322	16.4	15
22	Nutraceutical nanodelivery; an insight into the bioaccessibility/bioavailability of different bioactive compounds loaded within nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 3031-3065	11.5	15
21	Release, Characterization, and Safety of Nanoencapsulated Food Ingredients <b>2017</b> , 401-453		14
20	Electrospraying as a novel process for the synthesis of particles/nanoparticles loaded with poorly water-soluble bioactive molecules. <i>Advances in Colloid and Interface Science</i> , <b>2021</b> , 290, 102384	14.3	14
19	Nano/microencapsulated natural antimicrobials to control the spoilage microorganisms and pathogens in different food products. <i>Food Control</i> , <b>2021</b> , 128, 108180	6.2	11
18	Release of catechin from Azivash gum-polyvinyl alcohol electrospun nanofibers in simulated food and digestion media. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106366	10.6	8
17	An overview of biopolymer nanostructures for encapsulation of food ingredients <b>2019</b> , 1-35		5
16	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications <b>2021</b> , 1-41		5
15	Natural antimicrobial-loaded nanoemulsions for the control of food spoilage/pathogenic microorganisms. <i>Advances in Colloid and Interface Science</i> , <b>2021</b> , 295, 102504	14.3	5
14	Extraction and purification of d-limonene from orange peel wastes: Recent advances. <i>Industrial Crops and Products</i> , <b>2022</b> , 177, 114484	5.9	4
13	An overview of lipid-based nanostructures for encapsulation of food ingredients <b>2019</b> , 1-34		3
12	Electrosprayed whey protein nanocarriers containing natural phenolics; thermal and antioxidant properties, release behavior and stability. <i>Journal of Food Engineering</i> , <b>2021</b> , 307, 110644	6	3
11	Targeting foodborne pathogens via surface-functionalized nano-antimicrobials.. <i>Advances in Colloid and Interface Science</i> , <b>2022</b> , 302, 102622	14.3	3
10	Encapsulation of food ingredients by nanostructured lipid carriers (NLCs) <b>2019</b> , 217-270		2
9	The influence of nanodelivery systems on the antioxidant activity of natural bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-24	11.5	2
8	Encapsulation of rose essential oil using whey protein concentrate-pectin nanocomplexes: Optimization of the effective parameters. <i>Food Chemistry</i> , <b>2021</b> , 356, 129731	8.5	2
7	Importance of release and bioavailability studies for nanoencapsulated food ingredients <b>2020</b> , 1-24		1

6	Pesticide-loaded colloidal nanodelivery systems; preparation, characterization, and applications. <i>Advances in Colloid and Interface Science</i> , <b>2021</b> , 298, 102552	143	1
5	An overview of specialized equipment for nanoencapsulation of food ingredients <b>2019</b> , 1-30		1
4	Introduction to characterization of nanoencapsulated food ingredients <b>2020</b> , 1-50		1
3	Characterization and analysis of nanomaterials in foods <b>2020</b> , 577-653		0
2	In vitro assays for evaluating the release of nanoencapsulated food ingredients <b>2020</b> , 123-177		
1	Fundamentals of food nanotechnology <b>2020</b> , 1-35		